


Food Establishment Inspection Report

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ENTERED

EXHIBIT
10

Establishment Name: <i>Western NM Car</i>	Physical Address: <i>2111 Lober Canyon</i>	City: <i>Grants</i>	State: <i>NM</i>
Permit #: <i>000115</i>	Permit Expiration Date: <i>Oct 2019</i>	Phone:	Email:

 As Governed by State Regulation 7.6.2 NMAC NMED Environmental Health Bureau 121 Tijeras Ave. NE, Albuquerque NM 87102	Purpose of Inspection: <input type="checkbox"/> Pre-Opening <input type="checkbox"/> Opening <input type="checkbox"/> Other	<input checked="" type="checkbox"/> Annual <input type="checkbox"/> Re-inspection <input type="checkbox"/> Initial Operational	<input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Closing <input type="checkbox"/> CAR	Risk Category: Time In: <i>10:02</i> Time Out:
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item		Mark "X" in appropriate box for COS and/or R	
IN=in compliance	OUT=not in compliance	N/O=not observed	N/A=not applicable
Supervision			
1 <input checked="" type="radio"/> IN	OUT		
Person in charge present, demonstrates knowledge, and performs duties			
2 <input checked="" type="radio"/> IN	OUT	N/A	
Certified Food Protection Manager			
Employee Health			
3 <input checked="" type="radio"/> IN	OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4 <input checked="" type="radio"/> IN	OUT		
Proper use of restriction & exclusion			
5 <input checked="" type="radio"/> IN	OUT		
Procedures for responding to vomiting and diarrheal events			
Employees			
6 <input checked="" type="radio"/> IN	OUT	N/A	
Food Handler Cards			
Good Hygienic Practices			
7 <input checked="" type="radio"/> IN	OUT	N/O	
Proper eating, tasting, drinking, or tobacco use			
8 <input checked="" type="radio"/> IN	OUT	N/O	
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
9 <input checked="" type="radio"/> IN	OUT	N/O	
Hands clean & properly washed			
10 <input checked="" type="radio"/> IN	OUT	N/A	N/O
No bare hand contact with RTE foods or pre-approved alternative procedure properly followed			
11 <input checked="" type="radio"/> IN	OUT		
Adequate handwashing sinks; supplied & accessible			
Approved Source			
12 <input checked="" type="radio"/> IN	OUT		
Food obtained from approved source			
13 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Food received at proper temperature			
14 <input checked="" type="radio"/> IN	OUT		
Food in good condition, safe, & unadulterated			
15 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Required records available: shellstock tags, parasite destruction			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
Compliance Status COS=corrected on-site during inspection R=repeat violation			
Protection from Contamination			
16 <input checked="" type="radio"/> IN	OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food			
17 <input checked="" type="radio"/> IN	OUT	N/A	
Food-contact surfaces; cleaned & sanitized			
18 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Food separated & protected			
Time/Temperature Control for Safety			
19 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper cooking time & temperatures			
20 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper reheating procedures for hot holding			
21 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper cooling time & temperature			
22 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper hot holding temperatures			
23 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper cold holding temperatures			
24 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Proper date marking & disposition			
25 <input checked="" type="radio"/> IN	OUT	N/A	N/O
Time as a Public Health Control; procedures & records			
Consumer Advisory			
26 <input checked="" type="radio"/> IN	OUT	N/A	
Consumer advisory provided for raw/undercooked foods			
Highly Susceptible Populations			
27 <input checked="" type="radio"/> IN	OUT	N/A	
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
28 <input checked="" type="radio"/> IN	OUT	N/A	
Food additives: approved & properly used			
29 <input checked="" type="radio"/> IN	OUT	N/A	
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
30 <input checked="" type="radio"/> IN	OUT	N/A	
Compliance with variance / specialized process / HACCP			
No. of Risk Factors / Intervention Violations: <i>2</i> No. of Repeat Risk Factors / Intervention Violations: <i>0</i>			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		COS=corrected on-site during inspection R=repeat violation	
IN	OUT	N/O	N/A	COS	R	COS	R
Safe Food and Water							
31							
Pasteurized eggs used where required							
32							
Water & ice from approved source							
33							
Variance obtained for specialized processing methods							
Food Temperature Control							
34							
Proper cooling methods used; adequate equipment for temperature control							
35							
Plant food properly cooked for hot holding							
36							
Approved thawing methods used							
37							
Thermometers provided & accurate							
Food Identification							
38							
Food properly labeled; original container							
Prevention of Food Contamination							
39	<input checked="" type="radio"/> X						
Insects, rodents, & animals not present							
40	<input checked="" type="radio"/> X						
Contamination prevented during food preparation, storage & display							
41							
Personal cleanliness							
42							
Wiping cloths: properly used & stored							
43							
Washing fruits & vegetables							
Reinspection: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: _____ Corrective Action Response: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: _____							
Proper Use of Utensils 44 In-use utensils: properly stored 45 Utensils, equipment & linens: properly stored, dried, & handled 46 Single-use/single-service articles: properly stored & used 47 Gloves used properly							
Utensils, Equipment and Vending							
48	<input checked="" type="radio"/> X						
Food & non-food contact surfaces cleanable, properly designed, constructed, & used							
49							
Warewashing facilities: installed, maintained, & used; test strips							
50							
Non-food contact surfaces clean							
Physical Facilities							
51							
Hot & cold water available; adequate pressure							
52							
Plumbing installed; proper backflow devices							
53							
Sewage & waste water properly disposed							
54							
Toilet facilities: properly constructed, supplied, & cleaned							
55							
Garbage & refuse properly disposed; facilities maintained							
56	<input checked="" type="radio"/> X						
Physical facilities installed, maintained, & clean							
57							
Adequate ventilation & lighting; designated areas used							
No. of Good Retail Practices Violations: <i>4</i> No. of Repeat Good Retail Practices Violations:							

Status: (check one)	Approved <input checked="" type="checkbox"/>	Unsatisfactory <input type="checkbox"/>	Immediate Closure <input type="checkbox"/>	Voluntary Closure <input type="checkbox"/>
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Person in Charge: (Signature) <i>[Signature]</i>	Date: <i>1-23-19</i>
Inspector: (Signature) <i>[Signature]</i>	Date: <i>1/23/19</i>

S. ZAPATA 1072

Food Establishment Inspection Report

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As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:

Weston NM Contracted

Permit #:

000115

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in Freezer 1	-3°F				
Walk in Cooler 2	36°F				
Walk in Cooler 3	38°F				
Hot Holding	192°F				
Potatoes	137°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

Item Number	
17	4-601.11 Food debris on slicer in sandwich prep room. Corrected on site. Slicer cleaned and wiped.
24	3-501.18 (1)(2) No dates or labels on chile, tortillas, hot dogs in walk in cooler #2. Corrected on site. Dates were placed on each item that was missing a date.
39	6-501.111 Mouse droppings in dry storage room #4 and dry storage room #2. Corrected on site. Glue traps provided to catch mice. Holes in dry storage #4 will be filled with sealant to minimize access for rodents.
40	3-305.11 Coleslaw uncovered in cooler. Corrected on site. Coleslaw covered and placed back in cooler.
	Note: Quat sanitizer in sink 100 mg/L
	Continued

Person in Charge: (Printed)

Arthur Sanchez

Person in Charge: (Signature)

Inspector: (Printed)

Ramon Ojeda

Inspector: (Signature)

Date:

1/23/19

S. ZAPATA 1073



State of New Mexico
ENVIRONMENT DEPARTMENT

Inspection Report
Food Service Establishment
CONTINUATION

Date	1/23/19	Firm	Western NM Works	Address (Include Zip Code)	2111 Cobo Canyon
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ITEM NO	REMARKS
48	4-501.11 (A) Cooling rack in food room tied on top of rack. Corrected on site. Rack will be thrown away.
56	6-501.114 (1) Cold water connection for grinders in dishwashing room leaking. Corrected on site Maintenance will fix leak (2) Ice machine filter leaking. Corrected on site Maintenance will replace filters and fix the leak

Received by  1-3-50	NMED AUTHORITY Ramon Ochoa 
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NOTICE: THIS REPORT SHALL NOT BE DEFACED OR REMOVED EXCEPT BY AN AUTHORIZED REPRESENTATIVE OF NMED

Food Establishment Inspection Report				Page 1 of 2
Establishment Name: WNMC Main	Address: 2 mi N. Lobo Canyon	City: Grants	State: NM	Zip Code: 87020
Permit #: 006115	Email:	Est. Type: I	Risk Category: 3	
As Governed by State Regulation 7.6.2 NMAC NMED Environmental Health Bureau 121 Tijeras Ave. NE, Albuquerque NM 87102		Purpose of Inspection: <input type="checkbox"/> Pre-Opening <input checked="" type="checkbox"/> Regular <input type="checkbox"/> Complaint <input type="checkbox"/> Closing <input type="checkbox"/> Opening <input type="checkbox"/> Follow-up <input type="checkbox"/> Investigation <input type="checkbox"/> CAR		Permit Expiration Date: Time In: 9:15 Time Out:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in appropriate box for COS and or R			
IN=in compliance		OUT=not in compliance		N/O=not observed		N/A=not applicable	
Compliance Status				COS=corrected on site during inspection R=repeat violation			
Supervision				Protection from Contamination			
1	IN	OUT		16	IN	OUT	
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned, & unsafe food			
2	IN	OUT	N/A	17	IN	OUT	N/A
Certified Food Protection Manager				Food-contact surfaces; cleaned & sanitized			
Employee Health				Time/Temperature Control for Safety			
3	IN	OUT		18	IN	OUT	N/A
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food separated & protected			
4	IN	OUT		19	IN	OUT	N/A
Proper use of restriction & exclusion				Proper cooking time & temperatures			
5	IN	OUT		20	IN	OUT	N/A
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Employees				Consumer Advisory			
6	IN	OUT	N/A	21	IN	OUT	N/A
Food Handler Cards				Proper cooling time & temperature			
Good Hygienic Practices				Highly Susceptible Populations			
7	IN	OUT	N/O	22	IN	OUT	N/A
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
8	IN	OUT	N/O	23	IN	OUT	N/A
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands				Food/Color Additives and Toxic Substances			
9	IN	OUT	N/O	24	IN	OUT	N/A
Hands clean & properly washed				Proper date marking & disposition			
10	IN	OUT	N/A	25	IN	OUT	N/A
No bare hand contact with RTE foods or pre-approved alternative procedure properly followed				Time as a Public Health Control; procedures & records			
11	IN	OUT		Approved Source			
Adequate handwashing sinks; supplied & accessible				Food obtained from approved source			
12	IN	OUT		13	IN	OUT	N/A
Approved Source				Food received at proper temperature			
13	IN	OUT	N/A	14	IN	OUT	
Food obtained from approved source				Food in good condition, safe, & unadulterated			
14	IN	OUT		15	IN	OUT	N/A
Food received at proper temperature				Required records available: shellstock tags, parasite destruction			
15	IN	OUT	N/A	Conformance with Approved Procedures			
Food in good condition, safe, & unadulterated				Compliance with variance / specialized process / HACCP			
Required records available: shellstock tags, parasite destruction							

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury

No. of Risk Factors / Intervention Violations	8
No. of Repeat Risk Factors / Intervention Violations	8

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R	
		COS	R
Safe Food and Water			
31			
Pasteurized eggs used where required			
32			
Water & ice from approved source			
33			
Variance obtained for specialized processing methods			
Food Temperature Control			
34			
Proper cooling methods used; adequate equipment for temperature control			
35			
Plant food properly cooked for hot holding			
36			
Approved thawing methods used			
37			
Thermometers provided & accurate			
Food Identification			
38			
Food properly labeled; original container			
Prevention of Food Contamination			
39	X		
Insects, rodents, & animals not present			
40			
Contamination prevented during food preparation, storage & display			
41			
Personal cleanliness			
42			
Wiping cloths: properly used & stored			
43			
Washing fruits & vegetables			
Proper Use of Utensils			
44			
In-use utensils: properly stored			
45			
Utensils, equipment & linens: properly stored, dried, & handled			
46			
Single-use/single-service articles: properly stored & used			
47			
Gloves used properly			
Utensils, Equipment and Vending			
48			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
49			
Warewashing facilities: installed, maintained, & used; test strips			
50			
Non-food contact surfaces clean			
Physical Facilities			
51			
Hot & cold water available; adequate pressure			
52			
Plumbing installed; proper backflow devices			
53			
Sewage & waste water properly disposed			
54			
Toilet facilities: properly constructed, supplied, & cleaned			
55			
Garbage & refuse properly disposed; facilities maintained			
56	X		
Physical facilities installed, maintained, & clean			
57			
Adequate ventilation & lighting; designated areas used			

Status: (check one)	Approved <input checked="" type="checkbox"/>	Unsatisfactory <input type="checkbox"/>	Immediate Closure <input type="checkbox"/>	Voluntary Closure <input type="checkbox"/>
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No. of Good Retail Practices Violations	2
No. of Repeat Good Retail Practices Violations	0

Person in Charge (Signature)	
Inspector (Signature)	
Date: 1/10/18	

Follow-up:	YES	NO				Date: 1/31/18
Corrective Action Response:	YES	NO				Date: 1/31/18

S. ZAPATA 1075

Food Establishment Inspection Report

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As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name: WNMC MarmPermit #: 000115Date: 1/10/18Address: 2 mi. N. Lobo CanyonCity: GroceriesState: NMZip Code: 87020

Phone:

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Freezer #1	7°F	Hot Holding	142°F		
Cooler #2	35°F				
Cooler #3	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

- C 39 6-501.11 (D) Mice droppings present in tool room and dry storage.
- C 56 6-501.11 Washware sink had a leak at the Valve when opened to drain the sink.

Person in Charge (Signature) [Signature]Date: 1/10/18Inspector (Signature) [Signature]

ENTERED**Food Establishment Inspection Report**

Page 1 of 2

Establishment Name: Western NM Corr	Physical Address: 2111 Lobo Canyon	City: Grants	State: NM	Zip Code: 87020
Permit #: 002160	Permit Expiration Date: Oct 2019	Phone:	Email:	Est. Type: I



As Governed by State Regulation 7.6.2 NMAC
NMED Environmental Health Bureau
121 Tijeras Ave. NE, Albuquerque NM 87102

Purpose of Inspection:

<input type="checkbox"/> Pre-Opening	<input checked="" type="checkbox"/> Annual	<input type="checkbox"/> Complaint	<input type="checkbox"/> Closing
<input type="checkbox"/> Opening	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Investigation	<input type="checkbox"/> CAR
<input type="checkbox"/> Other	<input type="checkbox"/> Initial Operational		

Risk Category:

Time In:	10:50
Time Out:	10:25

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1 IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A	Certified Food Protection Manager		
Employee Health			
3 IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 IN OUT	Proper use of restriction & exclusion		
5 IN OUT	Procedures for responding to vomiting and diarrheal events		
Employees			
6 IN OUT N/A	Food Handler Cards		
Good Hygienic Practices			
7 IN OUT	N/O Proper eating, tasting, drinking, or tobacco use		
8 IN OUT	N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
9 IN OUT	N/O Hands clean & properly washed		
10 IN OUT N/A	N/O No bare hand contact with RTE foods or pre-approved alternative procedure properly followed		
11 IN OUT	Adequate handwashing sinks; supplied & accessible		
Approved Source			
12 IN OUT	Food obtained from approved source		
13 IN OUT N/A	N/O Food received at proper temperature		
14 IN OUT	Food in good condition, safe, & unadulterated		
15 IN OUT	N/A Required records available: shellstock tags, parasite destruction		

Compliance Status		COS	R
Protection from Contamination			
16 IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		
17 IN OUT N/A	N/A Food-contact surfaces; cleaned & sanitized		
18 IN OUT N/A	N/A Food separated & protected		
Time/Temperature Control for Safety			
19 IN OUT N/A	N/A Proper cooking time & temperatures		
20 IN OUT N/A	N/A Proper reheating procedures for hot holding		
21 IN OUT N/A	N/A Proper cooling time & temperature		
22 IN OUT N/A	N/A Proper hot holding temperatures		
23 IN OUT N/A	N/A Proper cold holding temperatures		
24 IN OUT N/A	N/A Proper date marking & disposition		
25 IN OUT N/A	N/A Time as a Public Health Control; procedures & records		
Consumer Advisory			
26 IN OUT	N/A Consumer advisory provided for raw/undercooked foods		
Highly Susceptible Populations			
27 IN OUT N/A	N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
28 IN OUT N/A	N/A Food additives: approved & properly used		
29 IN OUT N/A	N/A Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
30 IN OUT	N/A Compliance with variance / specialized process / HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

No. of Risk Factors / Intervention Violations

8

No. of Repeat Risk Factors / Intervention Violations

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection

R=repeat violation

Good Retail Practices		COS	R
Safe Food and Water			
31	Pasteurized eggs used where required		
32	Water & ice from approved source		
33	Variance obtained for specialized processing methods		
Food Temperature Control			
34	Proper cooling methods used; adequate equipment for temperature control		
35	Plant food properly cooked for hot holding		
36	Approved thawing methods used		
37	Thermometers provided & accurate		
Food Identification			
38	Food properly labeled; original container		
Prevention of Food Contamination			
39	X Insects, rodents, & animals not present		X
40	Contamination prevented during food preparation, storage & display		
41	Personal cleanliness		
42	Wiping cloths: properly used & stored		
43	Washing fruits & vegetables		

Reinspection:Yes ☐No ☒

Date:

Corrective Action Response:Yes ☐No ☒

Date:

Good Retail Practices		COS	R
Proper Use of Utensils			
44	In-use utensils: properly stored		
45	Utensils, equipment & linens: properly stored, dried, & handled		
46	Single-use/single-service articles: properly stored & used		
47	Gloves used properly		
Utensils, Equipment and Vending			
48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
49	Warewashing facilities: installed, maintained, & used; test strips		
50	Non-food contact surfaces clean		
Physical Facilities			
51	Hot & cold water available; adequate pressure		
52	Plumbing installed; proper backflow devices		
53	Sewage & waste water properly disposed		
54	Toilet facilities: properly constructed, supplied, & cleaned		
55	Garbage & refuse properly disposed; facilities maintained		
56	Physical facilities installed, maintained, & clean		
57	Adequate ventilation & lighting; designated areas used		

No. of Good Retail Practices Violations

1

No. of Repeat Good Retail Practices Violations

0

Status: (check one)	Approved <input checked="" type="checkbox"/>	Unsatisfactory <input type="checkbox"/>	Immediate Closure <input type="checkbox"/>	Voluntary Closure <input type="checkbox"/>
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Person in Charge: (Signature)

1-23-19

Inspector: (Signature)

Date:

1/23/19

Food Establishment Inspection Report

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As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:

Western NM Correctional
Dining Room B

Permit #:

002160

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

39 6-501.111 Rodent droppings observed in the kitchen. Maintenance room is the possible source for the rodents to enter. Holes in the wall and ceiling need to be sealed to minimize entrance for the rodents. Corrected on site. Maintenance will fill holes in the maintenance room.

Person in Charge: (Printed) Arthur Sanchez

Person in Charge: (Signature)

Inspector: (Printed) Ramon Ochoa

Inspector: (Signature)

Date: 1/23/19

Food Establishment Inspection Report

Page 1 of 2

Establishment Name: WNMC	Physical Address: 2111 Lobo Canyon Rd	City: Grants	State: NM	Zip Code: 87020
Permit #: 000115	Permit Expiration Date: OCT 2019	Phone:	Email:	Est. Type: I



As Governed by State Regulation 7.6.2 NMAC
NMED Environmental Health Bureau
121 Tijeras Ave. NE, Albuquerque NM 87102

Purpose of Inspection:

<input type="checkbox"/> Pre-Opening	<input type="checkbox"/> Annual	<input type="checkbox"/> Complaint	<input checked="" type="checkbox"/> Closing
<input type="checkbox"/> Opening	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Investigation	<input type="checkbox"/> CAR
<input type="checkbox"/> Other	<input type="checkbox"/> Initial Operational		

Risk Category:

Time In:	10:46
Time Out:	12:36

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item				Mark "X" in appropriate box for COS and/or R			
IN=in compliance		OUT=not in compliance		N/A=not observed		N/A=not applicable	
Compliance Status				Compliance Status			
				COS			
				R			
Supervision							
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				
2	IN	OUT	Certified Food Protection Manager				
Employee Health							
3	IN	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	IN	OUT	Proper use of restriction & exclusion				
5	IN	OUT	Procedures for responding to vomiting and diarrheal events				
Employees							
6	IN	OUT	Food Handler Cards				
Good Hygienic Practices							
7	IN	OUT	N/O Proper eating, tasting, drinking, or tobacco use				
8	IN	OUT	N/O No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands							
9	IN	OUT	N/O Hands clean & properly washed				
10	IN	OUT	N/A N/O No bare hand contact with RTE foods or pre-approved alternative procedure properly followed				
11	IN	OUT	Adequate handwashing sinks; supplied & accessible				
Approved Source							
12	IN	OUT	Food obtained from approved source				
13	IN	OUT	N/A N/O Food received at proper temperature				
14	IN	OUT	Food in good condition, safe, & unadulterated				
15	IN	OUT	N/A N/O Required records available: shellstock tags, parasite destruction				
Protection from Contamination							
16	IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food				
17	IN	OUT	N/A Food-contact surfaces; cleaned & sanitized				
18	IN	OUT	N/A N/O Food separated & protected				
Time/Temperature Control for Safety							
19	IN	OUT	N/A N/O Proper cooking time & temperatures				
20	IN	OUT	N/A N/O Proper reheating procedures for hot holding				
21	IN	OUT	N/A N/O Proper cooling time & temperature				
22	IN	OUT	N/A N/O Proper hot holding temperatures				
23	IN	OUT	N/A N/O Proper cold holding temperatures				
24	IN	OUT	N/A N/O Proper date marking & disposition				
25	IN	OUT	N/A N/O Time as a Public Health Control; procedures & records				
Consumer Advisory							
26	IN	OUT	N/A Consumer advisory provided for raw/undercooked foods				
Highly Susceptible Populations							
27	IN	OUT	N/A Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances							
28	IN	OUT	N/A Food additives: approved & properly used				
29	IN	OUT	N/A Toxic substances properly identified, stored, & used				
Conformance with Approved Procedures							
30	IN	OUT	N/A Compliance with variance / specialized process / HACCP				
No. of Risk Factors / Intervention Violations				2			
No. of Repeat Risk Factors / Intervention Violations				0			

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.			
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R	
		COS=corrected on-site during inspection	
		R=repeat violation	
Safe Food and Water			
31		Pasteurized eggs used where required	
32		Water & ice from approved source	
33		Variance obtained for specialized processing methods	
Food Temperature Control			
34		Proper cooling methods used; adequate equipment for temperature control	
35		Plant food properly cooked for hot holding	
36		Approved thawing methods used	
37		Thermometers provided & accurate	
Food Identification			
38		Food properly labeled; original container	
Prevention of Food Contamination			
39	X	Insects, rodents, & animals not present	XX
40		Contamination prevented during food preparation, storage & display	
41		Personal cleanliness	
42		Wiping cloths: properly used & stored	
43		Washing fruits & vegetables	
Proper Use of Utensils			
44		In-use utensils: properly stored	
45		Utensils, equipment & linens: properly stored, dried, & handled	
46		Single-use/single-service articles: properly stored & used	
47		Gloves used properly	
Utensils, Equipment and Vending			
48		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
49		Warewashing facilities: installed, maintained, & used; test strips	
50		Non-food contact surfaces clean	
Physical Facilities			
51		Hot & cold water available; adequate pressure	
52		Plumbing installed; proper backflow devices	
53		Sewage & waste water properly disposed	
54		Toilet facilities: properly constructed, supplied, & cleaned	
55		Garbage & refuse properly disposed; facilities maintained	
56		Physical facilities installed, maintained, & clean	
57		Adequate ventilation & lighting; designated areas used	
Reinspection: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		Date: 4/8/19	
Corrective Action Response: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		Date: 4/8/19	
Status: (check one) Approved <input checked="" type="checkbox"/> Unsatisfactory <input type="checkbox"/> Immediate Closure <input type="checkbox"/> Voluntary Closure <input type="checkbox"/>		Person in Charge: (Signature) Noelva	
		Inspector: (Signature) [Signature]	
		Date: 4/4/19	

Food Establishment Inspection Report

Page 2 of 2

As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:

WNMC Main

Permit #:

000115

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in cooler #3	41.0°F				
Walk in cooler #2	36°F				
Walk in Freezer #1	8°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

Item Number	
21	3-501.14 Beans left on counter. Temperature on this item was 115°F. No verification as to how long they were left on the counter. Corrected on site. Beans were thrown away.
24.	3-501.17 Tortillas in cooler #2 with no date on package. Corrected on site. Package thrown away by kitchen supervisor. Pasta in freezer past throw out date of March 30th, corrected on site. Per of pasta thrown away.
39	6-501.111 Observed a mouse run from behind stove to table near office. Mouse droppings observed in dry storage area of kitchen. Maintenance is working on removing table that could potentially allow access to roof or ceiling for mice. CAR.
	Note: attached is the contract for pest control!

Person in Charge: (Printed)

V. Lopez

Person in Charge: (Signature)

Noora

Inspector: (Printed)

Ramon Orozco

Inspector: (Signature)

[Signature]

Date:

4/4/19

Food Establishment Inspection Report

Page 1 of 2

Establishment Name: <u>WUM C Dining B</u>	Physical Address: <u>2111 Lobo Canyon Rd</u>	City: <u>Grants</u>	State: <u>NM</u>	Zip Code: <u>87020</u>
Permit #: <u>002160</u>	Permit Expiration Date: <u>Oct 2019</u>	Phone:	Email:	Est. Type:



As Governed by State Regulation 7.6.2 NMAC
NMED Environmental Health Bureau
121 Tijeras Ave. NE, Albuquerque NM 87102

Purpose of Inspection:

<input type="checkbox"/> Pre-Opening	<input type="checkbox"/> Annual	<input checked="" type="checkbox"/> Complaint	<input type="checkbox"/> Closing
<input type="checkbox"/> Opening	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Investigation	<input type="checkbox"/> CAR
<input type="checkbox"/> Other	<input type="checkbox"/> Initial Operational		

Risk Category:

Time In:	<u>10:46</u>
Time Out:	<u>12:41</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	IN OUT			16	IN OUT		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned, & unsafe food			
2	IN OUT N/A			17	IN OUT N/A		
Certified Food Protection Manager				Food-contact surfaces: cleaned & sanitized			
Employee Health							
3	IN OUT			18	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food separated & protected			
4	IN OUT			Time/Temperature Control for Safety			
Proper use of restriction & exclusion				19	IN OUT N/A N/O		
5	IN OUT			Proper cooking time & temperatures			
Procedures for responding to vomiting and diarrheal events				20	IN OUT N/A N/O		
Employees				Proper reheating procedures for hot holding			
6	IN OUT N/A			21	IN OUT N/A N/O		
Food Handler Cards				Proper cooling time & temperature			
Good Hygienic Practices				22	IN OUT N/A N/O		
7	IN OUT N/O			Proper hot holding temperatures			
Proper eating, tasting, drinking, or tobacco use				23	IN OUT N/A N/O		
8	IN OUT N/O			Proper cold holding temperatures			
No discharge from eyes, nose, and mouth				24	IN OUT N/A N/O		
Preventing Contamination by Hands				Proper date marking & disposition			
9	IN OUT N/O			25	IN OUT N/A N/O		
Hands clean & properly washed				Time as a Public Health Control; procedures & records			
10	IN OUT N/A N/O			Consumer Advisory			
No bare hand contact with RTE foods or pre-approved alternative procedure properly followed				26	IN OUT N/A		
11	IN OUT			Consumer advisory provided for raw/undercooked foods			
Adequate handwashing sinks; supplied & accessible				Highly Susceptible Populations			
Approved Source				27	IN OUT N/A		
12	IN OUT			Pasteurized foods used; prohibited foods not offered			
Food obtained from approved source				Food/Color Additives and Toxic Substances			
13	IN OUT N/A N/O			28	IN OUT N/A		
Food received at proper temperature				Food additives: approved & properly used			
14	IN OUT			29	IN OUT N/A		
Food in good condition, safe, & unadulterated				Toxic substances properly identified, stored, & used			
15	IN OUT N/A N/O			Conformance with Approved Procedures			
Required records available: shellstock tags, parasite destruction				30	IN OUT N/A		
				Compliance with variance / specialized process / HACCP			

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

No. of Risk Factors / Intervention Violations

No. of Repeat Risk Factors / Intervention Violations

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection

R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
31	Pasteurized eggs used where required			44	In-use utensils: properly stored		
32	Water & ice from approved source			45	Utensils, equipment & linens: properly stored, dried, & handled		
33	Variance obtained for specialized processing methods			46	Single-use/single-service articles: properly stored & used		
Food Temperature Control				47	Gloves used properly		
34	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
35	Plant food properly cooked for hot holding			48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Approved thawing methods used			49	Warewashing facilities: installed, maintained, & used; test strips		
37	Thermometers provided & accurate			50	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
38	Food properly labeled; original container			51	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				52	Plumbing installed; proper backflow devices		
39	Insects, rodents, & animals not present			53	Sewage & waste water properly disposed		
40	Contamination prevented during food preparation, storage & display			54	Toilet facilities: properly constructed, supplied, & cleaned		
41	Personal cleanliness			55	Garbage & refuse properly disposed; facilities maintained		
42	Wiping cloths: properly used & stored			56	Physical facilities installed, maintained, & clean		
43	Washing fruits & vegetables			57	Adequate ventilation & lighting; designated areas used		

Reinspection:

Yes ☐ No ☒

Date:

Corrective Action Response:

Yes ☐ No ☒

Date:

No. of Good Retail Practices Violations

No. of Repeat Good Retail Practices Violations

Person in Charge: (Signature)

Inspector: (Signature)

Date:

Food Establishment Inspection Report

Page 2 of 2



As Governed by State Regulation 7.6.2 NMAC
NMED Environment Health Bureau
121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:

Western NM Dining B

Permit #:

002/60

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef	137°F				
Beans	141°F				
Ht H-ding	168°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.

Item
Number

39 6501.112 Glue trap had 4 mice on it. Glue trap was located in the water closet in dining room B. Corrected Site. Glue trap was removed and replaced with a new trap.

Note: Birds sometimes fly into the dining area. Staff get them out as soon as possible and wipe down any areas they land or defecate. Mice enter the facility in through the water closet. A contract with PDI will be provided.

Person in Charge: (Printed)

A Sanchez

Person in Charge: (Signature)

Inspector: (Printed)

Ramon Ordonez

Inspector: (Signature)

Date:

4/4/19

EID: Corrective Action Plan Form

Warden: Leon Martinez

Area or Department: Maintenance WNMCF
Grants NM

Deputy Warden Leon Martinez

SECTION 1: GENERAL INFORMATION

Facility: WNMCF

Date of Inspection: 4/4/19Submitted By: Arthur Sanchez FSSO Officer, Physical Plant Manager Almanza C.**SECTION 2: CORRECTIVE ACTION PLAN**

Item# Code Number	Non-Compliant Areas/Topics Monitored	Person(s) Responsible for Corrective Action	Corrective Action	Target Completion Date	Extended Target Completion Date	Completion Date
6-501.111	Observed a mouse run from the prep table with the stack that goes to roof area, possible area where mice can travel and nest in stack area gaining access to roof.	Physical Plant/Maintenance	Physical plant manager Almanza and maintenance personal immediately started work on removing the stack and covering any ceiling penetrations.	4/8/19 per EID Orona deadline date to correct	N/A	
	Mr. Orona EID and FSSO Sanchez observed mice run out from prep table near stack area towards stove then back to stack area.					

ZG001117